



ARIZONA

BEEF QUALITY ASSURANCE

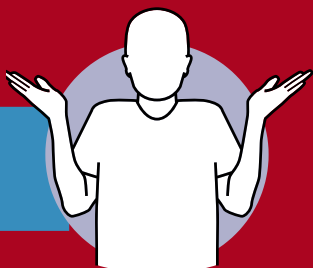
01



What is Beef Quality Assurance (BQA)?

BQA is a national program that raises consumer confidence through offering proper management techniques and a commitment to quality within every segment of the beef industry. Certifications are good for a 3 year period.

02



How does someone become BQA certified?

Online at <https://bqa.beeflearningcenter.org> or take an in-person training by contacting Dr. Joslyn Beard at joslynbeard@arizona.edu. You can also visit our website for BQA events at <https://extension.arizona.edu/beef-quality-assurance-certification>

03



My certification is expiring, how do I renew?

You can renew your certification by taking another training, or by earning 4 continuing education units (CEU's) before your certification has expired! CEU's are earned by attending cooperative extension workshops that are offering BQA CEU's based on agenda topics.

04



Why should I be BQA certified?

Through the establishment of BQA, the beef industry has drastically reduced the instances of injection site blemishes and carcass bruising, which cost the industry up to \$64 million dollars in losses in 2016. BQA allows producers to feel empowered that the quality of their product is safe and wholesome to consumers, which leads to consumer confidence when purchasing beef.